Margaret Davis

English

**Subject Content**: EDTE, 90 minutes

**Grade Levels:** High School (24 students in class)

**Topic**: Writing Informational Texts – In the Kitchen

**Title of Lesson**: “Write a Recipe”

**Instructional Objectives**: The student will analyze the impact of textual elements on the meaning of an informational text. (E2-2.5,) The student will determine the meaning of technical terms and other unfamiliar words. (E2-3.1,) The student will create a technical piece that uses clear and precise language suitable for the purpose and audience. (E2-5.5.)

**Purpose:** Students will identify verbs and nouns relevant to the topic of cooking. Students will compose their own recipe with the vocabulary learned from the lesson, maintaining appropriate grammatical structures and word choice. Examining recipe books will allow students to have inspirational models for their own designs. Students will name their dish and write a back-story of the origin and creation of their recipe. All recipes will be compiled into a Classroom Cookbook binder. The lesson demonstrates a student’s ability to follow directions, create an original composition, and collaborate in a class project.

**Procedures**:

Method: Vocabulary through Technical Writing, Narratives, Co-Authoring,

*Introduction*:

* Teacher will give mini-lesson on Cooking Vocabulary. Each student will be given a copy of **Cooking Vocabulary** handout. (15 min.)
* Teacher will put copies of recipes up on board so students can see the vocabulary used in different types of recipes. (5 min.)
* Teacher will model how to write a recipe from the vocabulary sheet using class suggestions. (10 min.)

Total: (25 min.)

*Development:*

* Teacher will give students the **Write a Recipe** handout, and explain directions. (3 min.)
* Teacher will model the activity, creating a recipe on the SmartBoard. (15 min.)
* Teacher will assign students into groups of three. Each group will get a cookbook to help provide inspiration for their activity, and an opportunity to review their book. (Though students will be working in groups of three, each student will turn in their own recipe.) (2 min.)
* Teacher will distribute **Recipe Sheet** handout to students and students will engage in activity. Teacher will visit each student, monitoring progress, and answering questions. As students are working, teacher will rotate the cookbooks between groups, so students can see different styles of cuisine and examples. (20 min.)

Total: (40 min.)

*Closure:*

* Students will paste their recipe and story on a sheet of 8.5 x 11 paper, hole-punch it, and put it into the Classroom Cookbook binder. (10 min.)
* Students will take turns reading aloud their recipe and description to the class. (15 min.)

Total: (25 min.)

Total Class Time: (75 min.)

**Materials**:

Smartboard for writing and projecting handouts

Cookbooks (8 or more)

3-ring Binder

Hole-punch

Cooking Vocabulary handouts

Write a Receipt handout

Recipe Sheet handout

Glue sticks

**Evaluation**:

*During:*

Students are focused and engaged, during listening and discussion (i.e. not sleeping, on cell phone, doing other class work, etc.) +Participation

*After:*

Students engage in group assignment and demonstration. Student turns in their Completed Recipe +5 points

Total: Check for Participation, +5 points for completed in-class assignment

Cooking Vocabulary - Verbs

**Bake** - To cook in an oven.   
**Barbecue** - To cook on a grill over a charcoal or seasoned wood fire usually with a tomato based sauce. Customarily outside.   
**Beat** - Combine vigorously with the intent to force air into the mixture.   
**Blanch** - Cook or dip quickly into very hot water to remove external material.   
**Blend** - Mix together gently until the consistency is the same throughout.   
**Boil** - Cook in hot water.   
**Braise** - Cook over an open flame with the flame touching the food.   
**Bread** - To dip or roll food in a liquid and then breadcrumbs until covered.   
**Brew** - Verb used to describe the process of making a potable flavored mixture. (tea, beer)   
**Broil** - To cook with the heat source above the food.   
**Brown**- Cook only until there is a light brown color.   
**Chop** - Cut into small pieces.   
**Combine** - Mix together. (Usually used with dry ingredients)   
**Cube or dice -** Cut into small squares.   
**Cut in** - Mix together gently with the edge of the mixing tool.   
**Deep-fry** - With enough oil to cover the food.   
**Fold in** - Mix together gently with the flat of the mixing tool.   
**Form** - Mold into a certain shape.   
**Fry** - Cook in hot oil.   
**Grate** - To use a grater to shred food. (Usually vegetables or cheese)   
**Knead** - Work dough with the hands, constantly folding.   
**Marinade** - The liquid used to marinate. Q.v.   
**Marinate** - Soak (especially meat) in a spiced liquid. Usually but not always overnight.   
**Mince** - Chop into small pieces. Smaller than cubed. Q.v.   
**Pan fry** - With just enough oil to keep the food from sticking.   
**Pare** - To remove the peel.   
**Pureé** - Reduce to a watery consistency.   
**Roast** - Cook in a covered pot either on the stove or in the oven.   
**Sauté** - Cook in a small amount of oil until browned.   
**Scald** - To pour hot water over something or dip it in the water.   
**Sear** - To drop food (usually meat) in a very hot pan to seal in juices.   
**Separate (eggs)** - Remove the egg yolk from the albumen.   
**Simmer** - Cook over a low flame.   
Steep - To let sit in hot water. (For example tea)   
**Stew** - A very thick soup with a flour base.   
**Toast** - Lightly brown.   
**Toss** - To gently mix a salad.   
**Whip** - Beat rapidly to force air into a mixture.   
**Whip up** (something) - Informal term for preparing a quick meal.

Sperling, D. (2008). eslcafe.com. In Retrieved from <http://www.eslcafe.com/idea/index.cgi?display:1028675430-25901.txt>

Cooking Vocabulary – Nouns

**Vegetables**

**Artichoke**

**Asparagus**

**Beans**

**Beet**

**Broccoli**

**Brussels sprouts**

**Cabbage**

**Cantaloupe**

**Carrot**

**Cauliflower**

**Celery** **-**

**Collards**

**Corn**

**Cucumbers**

**Kales**

**Lettuce**

**Mushrooms**

**Okra** **Onions**

**Peas**

**Peppers Potatoes**

**Pumpkins**

**Spinach** **Squash**

**Sweet potato**/Yams

**Tomatoes**

**Watermelon**

**Fruits**

**Apple**

**Apricot**

**Avocado**

**Blackberry**

**Blueberry**

**Coconut**

**Fig**

**Grapefruit**

**Kiwi**

**Lemon**

Lime

**Mango**

**Nectarine**

**Orange**

**Papaya**

**Peach**

**Pear**

**Pineapple**

**Plum**

**Pomegranate**

**Watermelon** -

**Meats**

Beef

Filet Mignon

Ribeye Steak

New York Strip

Porterhouse Steak

T-Bone Steak

Prime Sirloin

London Broil

Steak Fajita

Roast

Boneless Chuck Roast

Ground Chuck

Extra Lean Ground Chuck

Ground Chuck Patties

Short Ribs

Poultry

Boneless Chicken Breast

Whole Fresh Chickens

Chicken Wings

Chicken Leg Quarters or Drumsticks

Chicken Gizzards

Chicken Livers

Turkey Wings

Turkey Breast

Whole Fresh Turkey

Seafood

Crab Legs

Crab Meat

Oysters

Salmon

Shrimp

Tuna (canned)

Tuna (filet)

White Fish Filet

White Fish filet (breaded)

Pork

Baby Back Ribs

Boneless Pork Chops

Boneless Pork Loin Roast

Boston Butt Roast

Lean Ground Pork

Pork Tenderloins

Pork Shoulder Roast

Spiral Ham

Stuffed Pork Chops

Deli

Baked Ham

Bologna

Corned Beef

Pastrami

Hard Salami

Liverwurst

Pepperoni

Roast Beef

Turkey Breast

*Oneco meats*. (2007). Retrieved from http://www.onecomeats.com

Cooking Vocabulary – Nouns

**Grains**

Biscuit

Bread Roll

Bread Sliced (white)

Bread Sliced (whole-grain)

Bun

Croissant

Pasta

Rice (brown)

Rice (white)

Rice (yellow)

Pizza Crust

Taco Shell

**Cheese**

American

Asiago

Blue

Cheddar

Colby

Cream

Feta

Havarti

Muenster

Parmesan

Pepperjack

Provolone

Queso

Romano

Swiss

**Sauces**

Cheesy (white)

Cheesy (yellow)

Chili Bean

Cocktail

Coconut

Garlic

Horseradish

Ketchup

Mustard

Oyster

Tomato

Pizza

Salad Dressing

Soy

Tartar

Tzatziki (yogurt)

Worcestershire

**Spices & Miscellaneous**

Brown Gravy

Butter

Croutons

Eggs

Guacamole

Hot Sauce

Italian Seasoning

Mayonnaise

Milk

Olive Oil

Pickles

Salsa

Salt

Sugar

Taco seasoning

Vinegar

Water

**Units of Measurements**

Teaspoon

Tablespoon

Cup (half)

Cup (whole)

Half Pound

Whole Pound

Pinch

Write a Recipe

Your assignment consists of two parts: The Recipe and The Story

You must complete both sections to receive credit for the assignment. (Total: 20 points.)

Part One: The Recipe (10 points)

Directions:

Create a recipe using AT LEAST **5 Verbs** and **5 Nouns** (feel free to use more than 5) from your Cooking Vocabulary List. Your recipe can be unique, but it must make sense. In other words, if it is sounds gross to make, it will probably be gross to eat. Name your recipe.

Don’t overlook any details. If you say “add” you must specify how! (mix, stir, fold, whisk, etc.) and if you say “some” indicate the unit of measurement for amount (cup, pound, pinch, etc.)

You should list the ingredients first, then the directions of how to combine and cook your ingredients. It should look like this:

“Name of Recipe”

* + - * Ingredient
      * Ingredient
      * Ingredient
      * Ingredient
      * Ingredient

Directions:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Part Two: The Story (10 points)

Directions:

Create a story for your recipe. Describe what your recipe might taste like. Give it a history, geographic location, and talk about what inspired it. You can talk about when it might be served (breakfast, lunch, dinner, dessert.) You can even create a character who inspired the dish! Your inspiration can come from your grandparents, parents, siblings, friend, neighbor, television show, movie character, favorite book or class. Tell us why we should enjoy it!

Your story must be AT LEAST **2 Paragraphs** long.

After you have written your recipe and the story, you will copy and paste them both into

the Class Cookbook!

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Write-a-Recipe Model

Name: Joe’s Smothered Spicy Steak Sandwich

(makes 4)

Ingredients: 8

* ½ pound Steak Fajita
* ½ pound Pastrami
* 4 Eggs
* 4 pieces Havarti Cheese
* 4 Croissants
* 1 cup Brown Gravy
* ½ cup Oil for cooking
* 2 cups Steak Marinade

Directions:

1. Marinate Steak Fajita in Steak Marinade overnight.
2. Simmer the Steak Fajita in frying pan with Oil for 15 minutes, and set aside.
3. Pan-fry the eggs until yolk is hard
4. Layer pastrami, cheese, egg, and steak fajita on croissant
5. Toast lightly
6. Serve open-faced with warm gravy on top

The Story:

This is a recipe I stumbled upon hidden inside a desk I bought from Goodwill. It was hand-written on old, yellowed notebook paper, folded, and tucked neatly in the very back of the top desk drawer. One day, about a week after it had been at my house, I opened the top drawer to put some papers away. I felt something square shoved far in the back. When I reached in to see what it was, I pulled out this recipe. It turned out to be the recipe for one of Joe’s Deli’s famous New York sandwiches!

Joe’s Deli is a famous New York deli that has been around since the 1850’s. It closed recently because Joe’s great-great-grandson shut down the family business. Everyone was really sad, but there was nothing to convince him to keep the business open. Nobody really knew why he decided to shut it down, he just did. We thought Joe’s Deli was gone for good. I couldn’t believe that I had the original copy in Joe’s own handwriting! When I searched the rest of the drawers, I found each and every one of Joe’s famous sandwich recipes hidden inside the different drawers. I hope to open my own deli someday, but until then, I’m sure Joe would be happy to know his recipes are still alive. Mangiamo (let’s eat!)

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**The Story Behind \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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